

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

1. Employees must keep their hands and exposed arms clean. They shall have clean cloths, aprons, and effective hair restraints. Smoking, eating and drinking in food site is prohibited. Unauthorized personnel are prohibited in the food site.
2. All employees must be under the direction of the person in charge. Person in charge is responsible for complying with all health code violations and insuring that all staff also complies.
3. No person shall work with food if they have open cuts, sores, or communicable disease.
4. An employee logbook must be maintained for at least 30 days after an event. All employees and volunteers in a food operation must sign in with name, address, telephone, and date and hours worked.
5. All food, equipment, utensils, and single-service items shall be stored off the ground and above the floor on pallets, tables, or shelving.
6. Refrigeration units shall be provided to keep potentially hazardous foods at 41 degrees F. or below. (Any alternatives must be approved by the inspector prior to the event).
7. Hot food storage units shall be used to keep potentially hazardous food at 140 degrees F. or above. Electrical equipment is required for hot holding unless an alternative is approved by the inspector prior to the event.
8. Internal Cooking Temperatures: 165 degrees F. for poultry, stuffed products, and all microwave cooking. 155 degrees F. for pork, and commercially raised and approved game meat, ground meats/fish, raw shell eggs held. 145 degrees F. for raw shell eggs for immediate consumption, meat/fish not requiring 165 or 155 degrees listed above.
9. If raw or undercooked animal food such as beef, eggs, fish, lamb, poultry, or shellfish is offered in ready-to-eat form, the license holder shall post the following language as a consumer advisory: "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."
10. Each refrigeration unit shall have a numerically scaled thermometer to measure the air temperature of the unit accurately. A metal stem thermometer shall be provided where necessary to check the internal temperature of both hot and cold food. Thermometers must be accurate and have a range from 0 degrees F. to 220 degrees F.
11. Foods on display must be covered. The public is not allowed to serve itself from opened containers of food or uncovered food items. Condiments such as ketchup, mustard, and sugar shall be served in individual packets or from squeeze containers or pump bottles. Milk shall be dispensed from the original container or from an approved dispenser. All fruits and vegetables must be washed before being used or sold. Food must be stored at least six inches off the ground. All cooking and serving areas shall be adequately protected from contamination. Barbeque areas shall be roped off or otherwise protected from the public. All cooking and serving areas shall be protected from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective means.
12. Unless washing fruits and vegetables, food employees, shall, to the extent practicable, avoid direct, bare-hand contact with ready-to-eat food. Establishments shall train food employees on the need and public health reasons for adequate hand washing and personal hygiene. The person in charge shall monitor employee hand washing practices to ensure that employees are effectively cleaning their hands. One of the following alternatives shall be used by food employees when handling ready-to-eat: 1. Single-use gloves, utensils, deli tissue, spatulas, tongs, or dispensing equipment or, 2. An approved antibacterial soap with all operations that permit limited bare-hand contact with ready-to-eat food.
13. All food supplies shall come from a commercial manufacturer or an approved source. The use of food in hermetically sealed containers that is not prepared in an approved food processing plant is prohibited.
14. Leftovers may not be used, sold, or given away in a temporary food establishment. Hot-hold foods that are not used by the end of the day must be discarded.
15. The use of single-service plates, cups, and tableware is required.
16. An adequate means to heat the water and minimum of three basins large enough for complete immersion of the utensils are required to wash, rinse and sanitize utensils or food contact equipment.
17. Chlorine bleach or another approved sanitizer shall be provided for warewashing sanitization and wiping clothes. An appropriate test kit shall be provided to check the concentration of the sanitizer used. The person in charge shall demonstrate knowledge in the determination of the correct concentration of sanitizer to be used.
18. Wiping cloths shall be stored in a clean, 100 ppm chlorine sanitizer solution or equivalent. Sanitizing solution shall be changed as needed to maintain the solution in a clean condition.
19. An adequate supply of clean water shall be provided from an approved source. Water storage units and hoses shall be food grade and approved for use in storage of water. If not permanently attached, hoses used to convey drinking water shall be clearly and indelibly identified as to their use. Water supply systems shall be protected against back flow or contamination of the water supply.
20. Wastewater shall be disposed of in an approved wastewater disposal system sized, constructed, maintained and operated according to law.
21. An insulated container with at least a two gallon capacity with a spigot, basin, soap, and dispensed paper towels shall be provided for hand washing. The container shall be filled with hot water.
22. Adequate lighting shall be provided. Lights above exposed food preparation areas shall be shielded.
23. All food preparation or food contact surfaces shall be of a safe design, smooth, easily cleanable and durable.
24. An adequate number of cleanable containers with tight-fitting covers shall be provided both inside and outside the establishment.
25. An adequate number of approved toilet and hand washing facilities shall be provided at each event.
26. Clothing and belongings shall be stored separate from food preparation, food service, and dish washing areas.